

as may be specified by amendment to such application and approved; but if the Secretary is not prepared to begin the service on the specified date, then the period shall start on the date on which service is begun.

(b) Extension inspection periods shall begin at the close of the preceding inspection period. Extension inspection periods may be granted for periods of 1 month and/or fractional parts of 1 month, but in no case less than 1 day. Extension inspection periods for 1 month may be granted in such establishment if application therefor, accompanied by a payment of \$600.00 as prescribed by § 197.885(a)(3), is made at least 2 weeks in advance of the close of such preceding inspection period. Applications for extension inspection periods for fractional parts of a month may be accepted when accompanied by the payment prescribed by § 197.885(a)(3) for such extensions. No regular or extension inspection period shall extend beyond June 30 of any year.

(c) Upon request of the packer, and with the approval of the Food and Drug Administration, such service during any inspection period may be transferred from one establishment to another to be operated by the same packer; but such transfer shall not serve to lengthen any inspection period or to take the place of an extension inspection period. In case of such transfer the packer shall furnish all necessary transportation of inspectors.

(d) The inspection service shall be continuous throughout the inspection period.

§ 197.825 Assignment of inspectors.

(a) An initial assignment of at least one inspector shall be made to each establishment in which inspection service under §§ 197.810 through 197.885 is granted. Thereafter, the Food and Drug Administration shall adjust the number of inspectors assigned to each establishment and tour of duty of each inspector to the requirements for continuous and efficient inspection.

(b) Any inspector of the Food and Drug Administration shall have free access at all times to all parts of the establishment, to plants supplying materials to the inspected establishment,

and to all fishing and freight boats and other conveyances catching shrimp for, or transporting shrimp to, such establishment.

§ 197.829 Uninspected shrimp excluded from inspected establishments.

(a) No establishment to which inspection service has been granted shall at any time thereafter process shrimp which has not been so inspected or handle or store in such establishment any processed shrimp which has not been so inspected; but this paragraph shall not apply to an establishment after termination of inspection service therein or withdrawal therefrom as authorized by § 197.815.

(b) All shrimp and other ingredients entering into the finished product may be subject to inspection prior to delivery to the establishment or at any time thereafter, and all shrimp processed in such establishment shall be subject to certification under § 197.880.

§ 197.830 General requirements for plant and equipment.

(a) All exterior openings of the establishment shall be adequately screened and roofs and exterior walls shall be tight. When necessary fly traps, fans, blowers, or other approved insect-control devices shall be installed.

(b) Except for raw headless shrimp which may or may not be deveined, picking and packing rooms shall be separate, provided that this requirement may be waived by the Food and Drug Administration where separation of picking and packing rooms is not necessary for adequate sanitation. Blanching tanks shall not be located in picking room. Fixtures and equipment shall be so constructed and arranged as to permit thorough cleaning. Such rooms shall be adequately lighted and ventilated, and the floors shall be tight and arranged for thorough cleaning and proper drainage. Open drains from picking room shall not enter packing or blanching room. If picking and packing rooms are in separate buildings, such buildings shall be not more than 100 yards apart unless adequate provisions are made to enable efficient inspection.